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NATIONAL
QUALIFICATIONS
2014

**HOSPITALITY
PROFESSIONAL
COOKERY
INTERMEDIATE 2**
Practical Assignment

Centre Instructions

Publication code: BB3584B



Practical assignment

- ◆ Thai fish cakes with orange and chilli salad
- ◆ Braised steak in a red wine sauce served with a fondant potato and jardinière of vegetables.
- ◆ Cappuccino panna cotta with a shortbread biscuit.

Each dish is for four portions and the meal must be prepared, cooked and served within three hours.

Please note that candidates are only permitted to practice the individual dishes once. The complete practical assignment must only be carried out once — on the day of their assessment. (If your centre is selected for verification, candidates may, in the event of late verification, have to carry out the assignment twice. If this is the case, you must submit the marks the candidates achieved for their initial assignment.)

The practical assignment involves:

- ◆ planning how the work will be carried out
- ◆ preparing, cooking and serving the dishes.

Planning how the work will be carried out

Candidates must complete a plan of work to show how they will carry out the practical assignment in the three hours allowed. It is advisable to produce it two weeks prior to undertaking the practical assignment, the date of which is at the centre's discretion.

Candidates who do not complete the planning stage cannot undertake the practical assignment. All planning work must be completed under the supervision of a teacher/lecturer and is worth a maximum of **10 marks** out of the **75 marks** available. It must include the following information:

- ◆ the starting time
- ◆ the order in which the work is going to be carried out
- ◆ the approximate timing for each activity
- ◆ the equipment required
- ◆ the service time for each dish
- ◆ the completion time.

The planning booklet must be handed in for marking and the original must be made available to the candidate on the day of the practical assignment. If your centre is selected for verification, a copy of each candidate's planning booklet must be made available to the SQA appointed External Verifier. Candidates must have a logical plan to be able to undertake the practical assignment.

Service details

On the service details page of the planning booklet the candidates are required to give details of how they plan to serve their finished dishes. They must provide details of the

service dishes or plates that they will use and how they will present the food on the dishes or plates. They should include details of any garnish or decoration that they plan to use. Diagrams should also be included.

Food order and equipment lists

On the food order sheet candidates must record all of the ingredients (**in the correct quantities**) that they require. Any additional ingredients required for garnishing and decorating the dishes must also be included. Candidates must record all of the equipment that they require on the equipment list.

Preparing, cooking and serving the dishes

During the practical assignment the candidates will follow their plans of work to prepare, cook and serve the dishes. The dishes must be prepared and presented within the time allocation of three hours. They should be served as follows:

Thai fish cakes with orange and chilli salad	Served two hours 30 minutes after the start time. One portion must be presented as an individual serving. The remaining 3 portions should be served on a hot, clean dish.
Braised steak in a red wine sauce served with a fondant potato and jardinière of vegetables	Served two hours 45 minutes after the start time. One portion must be presented as an individual serving. The remaining 3 portions should be served on hot, clean, suitable service dishes.
Cappuccino panna cotta with a shortbread biscuit	Served in the remaining time, in individual dishes.

For example:

Start time	9.30 am
Thai fish cakes with orange and chilli salad	12 noon
Braised steak in a red wine sauce served with a fondant potato and jardinière of vegetables	12.15 pm
Cappuccino panna cotta with a shortbread biscuit	12.25 pm
Finish time	12.30 pm

If the candidates serve a dish more than five minutes early they can still be awarded marks under 'Service' but marking must take place at the correct service time.

If the candidates serve their dishes more than five minutes late, ie outwith the five minute tolerance allowed by SQA, no marks must be awarded under the heading 'Service'.

No marks are awarded for finished dishes served after the end of the assignment time, ie three hours for Intermediate 2.

A teacher/lecturer must observe the candidates as they work. An External Verifier from SQA may also observe. The candidates must work throughout the practical assignment without any assistance from the teacher/lecturer unless it is to ask for a specific piece of equipment or food.

Access to the practical area

Only the candidates who are carrying out the practical assignment, the teacher/lecturer who is assessing and the SQA appointed External Verifier (if applicable) should be allowed in the practical area.

Session conditions

All candidates must work under examination conditions. A maximum of eight candidates should be examined at any one time. For the purposes of the verification exercise, there should be a maximum of six candidates examined.

Completed dishes are to be presented by the candidates in an area set aside for this purpose — they must not be served on candidates' work tables. No additional materials/resources are required for the purposes of displaying the food.

Preparation allowed outwith the specified practical session

All equipment and foodstuffs must be supplied by the centre. Candidates must 'set up' their personal work areas with all the required cooking and serving equipment prior to the assignment starting. Weighing and measuring of foodstuffs can be carried out in advance. This is advisable in order to allow candidates the full allocation of time to prepare and present the dishes. Preparation of raw ingredients is only allowed where stated. Garnishes, however, may be prepared by the candidates in advance.

Centres are required to have a supply of additional foodstuffs in case food or dishes are spoiled by candidates. Candidates must be encouraged to rectify mistakes, providing that time is available, and they must be marked accordingly.

Washing up

Candidates are required to adopt a 'clean as you go' method of work in order to comply with relevant health and safety requirements. If this does not happen, they must be marked accordingly.

Marking of the practical assignment

75 marks are allocated to planning, cooking and serving the dishes. Marks have to be awarded for attainment. Candidates should be marked as follows:

Area to be marked	Marks available
Planning:	
◆ plan of work	4 marks
◆ equipment required	2 marks
◆ food order	2 marks
◆ service details	2 marks
Working methods:	
◆ basic preparation skills and techniques	10 marks
◆ flow of plan of work	5 marks
◆ control of cookery processes	5 marks
Dishes produced:	
◆ Thai fish cakes with orange and chilli salad	11 marks
◆ Braised steak in a red wine sauce served with fondant potato and jardinière of vegetables	13 marks
◆ Cappuccino panna cotta with a shortbread biscuit	10 marks
Professional practice:	
◆ observation of safety	4 marks
◆ observation of hygiene	4 marks
◆ protective clothing	3 marks
Total	75 marks

Centres are provided with a marking sheet which is to be used to record the candidates' marks. If selected for verification a separate sheet, the Verification Exercise Marking Sheet, must be completed. Centres must record the marks of the candidates that have been identified as the sample for external verification on this sheet. If your centre is selected for external verification, please ensure that this is carried out before you assess the remainder of your cohort. This will ensure you are marking to the national standard.

Allocation of marks

Planning

- ◆ **Plan of work** **4 marks**

If the candidate's plan is correct and they have received no assistance, full marks should be awarded. Marks should be awarded according to the level of assistance given and any omissions from the plan that may have been identified.

◆ **Equipment required**

2 marks

Candidates must provide details of the equipment that they plan to use.

◆ **Food order**

2 marks

Candidates must record all of the ingredients (in the correct quantities) that they require. Any additional ingredients required for garnishing and decorating the dishes must also be included.

◆ **Service details**

2 marks

Candidates must provide details of the service dishes or plates that they will use, how they will present the food on the dishes or plates and garnish or decoration that they plan to use. Marks should be awarded taking into account the type of detail given to describe how the candidate will serve their dishes.

On completion of the planning tasks, candidates will submit their planning booklets to the teacher/lecturer for marking. Candidates will be permitted to redraft work should there be deficiencies in the planning work undertaken, for example:

- ◆ food item(s) not ordered
- ◆ item(s) of equipment not requested
- ◆ a plan of work which is poorly sequenced
- ◆ service details which are incomplete.

In such instances it would be unfair to allow the candidate to carry out the practical assignment knowing that there were faults in the planning. Such faults should be identified by the teacher or lecturer and indicated to the candidate, who should then undertake further work in the area(s) concerned.

The marks awarded to each area of the planning work should be recorded on the form provided at the back of the candidate's planning booklet. The allocation of marks awarded for each area of planning should be justified by the teacher/lecturer and the amount of assistance given must be taken into consideration when deciding on a final mark.

On the day of the practical assignment, the marked planning booklet must be made available to:

- ◆ the candidate
- ◆ the centre's internal verifier
- ◆ the External Verifier, if the centre is selected for verification.

Working methods

◆ Basic preparation skills and techniques

10 marks

These marks should be awarded holistically for competence in the range of weighing and measuring skills and techniques required across the dishes. Additional specific marks are awarded for skills demonstrated in each of the dishes.

Weighing and measuring	4 marks
— Starter	(1 mark)
— Main course	(1 mark)
— Accompaniments	(1 mark)
— Dessert	(1 mark)

Knife skills	3 marks
Correct choice of equipment	1 mark
Correct use of equipment	2 marks

◆ Flow of plan of work

5 marks

Candidates should follow their plans of work. Marks will be awarded accordingly when candidates deviate from the plan of work or where timings are not being followed, eg soup being started at 12.00 noon instead of 11.00 am as planned.

◆ Control of cookery processes

5 marks

Candidates must show an awareness of the importance of controlling all cookery processes involved in the production of the meal. This would include monitoring each of the processes and reacting appropriately to circumstances as they occur.

Thai fish cakes with orange and chilli salad — monitoring cooking	1 mark
Braised steak in a red wine sauce — monitoring cooking	1 mark
Fondant potato, jardinière of vegetables — monitoring cooking	1 mark
Cappuccino panna cotta — monitoring cooking	1 mark
Shortbread biscuit — monitoring cooking	1 mark

Professional practice

◆ Observation of safety

4 marks

Candidates must demonstrate an appreciation of safety throughout the practical assignment and must be marked accordingly.

◆ Observation of hygiene

4 marks

Candidates must demonstrate an appreciation of kitchen and personal hygiene practices throughout the practical assignment and must be marked accordingly.

◆ Protective clothing

3 marks

Suitable protective clothing should be worn throughout the practical assignment. Long hair should be contained in hair net or by other appropriate means.

Dishes produced

The following pages list the recipes and marking criteria to be observed during the practical assignment. These criteria are in addition to those provided above.

Please note, if you have any questions relating to this assignment or if any of your candidates have a requirement to use alternative ingredients, contact Graeme Findlay on 0345 213 5492.

Assessment arrangements

SQA's policy on assessment arrangements for disabled candidates and/or those with additional support needs allows for adjustments to be made to the practical assignment if candidates are placed at a substantial disadvantage.

We must consider jointly the individual needs of these candidates in carrying out this practical assignment, therefore any proposed adjustments/changes to the practical assignment must be referred to SQA in advance.

Please contact aarequests@sqa.org.uk.

Thai fish cakes with orange and chilli salad

(4 Portions)

	Prepared weight
Salmon fillet, skinned and boned	100 g
Oil, for brushing salmon	10 ml
Potato (prepared raw weight)	150 g
Garlic clove	1
Root ginger	15 g
Small red chilli	¼
Lemon grass	5 g
Soya Sauce	2.5 ml
Lime	¼
Butter	5 g
Egg yolk, to bind	
Salt and pepper	
Oil for shallow frying	

For Pané

Flour, eggwash and breadcrumbs (to be provided by Centre).

Method

- 1 Pre-set oven at 200°C, gas regulo 6.
- 2 Place salmon on tray, brush with oil and season and roast for 8–10 minutes.
- 3 Wash, peel and rewash potatoes. Cook in lightly salted water for approximately 20–25 minutes.
- 4 Peel garlic and crush.
- 5 Grate ginger and finely chop chilli and lemon grass.
- 6 Drain off the water from the potatoes, cover and return to a low heat to dry out.
- 7 Pass potatoes through a medium sieve or a special potato masher or mouli.
- 8 Place the potatoes in a clean pan.
- 9 Add butter and enough egg yolk to bind. Correct the seasoning and allow to cool.
- 10 Flake salmon into a bowl and combine with the garlic, ginger, chilli, soya sauce, lemon grass, lime juice and the potato. Correct the seasoning.
- 11 Divide into 4 pieces. Mould into balls.
- 12 Pass through a coating of flour, egg and breadcrumbs.
- 13 Flatten slightly and neaten with a palette knife.
- 14 Shallow fry in hot oil until evenly golden brown and crisp on both sides and the correct temperature is achieved.
- 15 Serve with orange and chilli salad.

Orange and Chilli Salad

(4 Portions)

	Prepared weight
Lettuce leaves	40 g
Tomatoes (baby or cherry)	4
Small red chilli	$\frac{3}{4}$
Oranges	2
Coriander	2–5 g
Oil	25 ml
Pinch of sugar	
Salt and pepper	

Method

- 1 Wash lettuce leaves, cut tomatoes in half and chop chilli finely. Reserve until required.
- 2 Wash oranges and remove zest with a peeler.
- 3 Cut zest into fine julienne, blanch and refresh, reserve.
- 4 Chop coriander and reserve.
- 5 Remove skin and pith from the oranges.
- 6 Cut into even sizes removing all the pips and reserving the juice.
- 7 Make dressing by whisking oil, reserved orange juice, zest and sugar. Season.
- 8 Combine salad leaves with dressing.
- 9 Serve with Thai fish cakes.

Braised steak in a red wine sauce served with a fondant potato and jardinière of vegetables

	Prepared weight
Celery	75 g
Onion	75g
Carrot	75 g
Garlic clove	1
Slices of salmon cut of beef	4 x 120g
Oil	25 ml
Flour	30 g
Tomato puree	25 g
Brown stock	750 ml
Red wine	25 ml
Bouquet garni	
Salt and pepper	

Method

- 1 Heat oven to 200°C, gas regulo 6.
- 2 Wash, peel and re-wash the vegetables. Cut into mirepoix and crush the garlic.
- 3 Season the beef and seal quickly in hot oil. Place in a casserole, cover with lid.
- 4 Cook the mirepoix of vegetables and garlic until golden, add the flour and lightly brown. Cool slightly and add the tomato puree.
- 5 Mix in the stock gradually, bring to the boil, and skim. Add the red wine and pour over the beef.
- 6 Add the bouquet garni and cover with a tight fitting lid. Place in oven and braise for 1½–2 hours or until the meat is tender.
- 7 Remove the beef when cooked. Strain and re-boil the sauce, adjusting consistency and seasoning if required.
- 8 Serve the braised steaks with fondant potatoes and jardinière of vegetables.

Please note that the Centre will provide the Brown Stock.

Fondant potatoes

	Prepared weight
Potato	750 g
Butter	50 g
White stock	375-500 ml
Salt and pepper	

Method

- 1 Heat oven to 200°C, gas regulo 6.
- 2 Select potatoes.
- 3 Wash, peel and re-wash
- 4 Either turn into eight-sided barrel shapes, allowing 2 – 3 per portion, about 5 cm long, end diameter 1½ cm, centre diameter 2½ cm or using a large potato cut into an oval or cylinder.
- 5 Brush with melted butter.
- 6 Place in a pan suitable for the oven.
- 7 Half cover with white stock, season lightly with salt and pepper.
- 8 Cook in a hot oven at approximately 200–230°C, brushing the potatoes frequently with butter.
- 9 When cooked the stock should be completely absorbed by the potatoes.
- 10 Brush with melted butter and serve with the braised beef.

Jardinière of vegetables

	Prepared weight
Carrot	75 g
Turnip	75 g
Butter	10 g
Seasoning	

Method

- 1 Wash, peel and re-wash the vegetables.
- 2 Cut into Jardinière.
- 3 Bring to the boil in lightly salted water, do not overcook.
- 4 Drain well, add the butter, season and use to garnish the braised steaks.

Cappuccino panna cotta with a shortbread biscuit

Leaves of gelatine	3
Milk	125 ml
Double cream	375 ml
Tablespoon of coffee granules	1
Caster sugar	50 g

Method

- 1 Soak gelatine in cold water.
- 2 Bring milk, cream and coffee granules to the boil.
- 3 Add the soaked gelatine and caster sugar while mixture is still hot and stir to dissolve.
- 4 Strain through a fine chinois into a clean bowl.
- 5 Fill 4 moulds equally and refrigerate until set.
- 6 Decorate appropriately.

Shortbread

Butter	100 g
Plain flour	100 g
Cornflour	50 g
Icing sugar	50 g

Method

- 1 Heat oven to 180°C, gas regulo 4.
- 2 Sieve dry ingredients.
- 3 Combine all the ingredients into a smooth paste.
- 4 Roll carefully on a floured table or board to the shape of a rectangle or round, ½ cm thick.
- 5 Cut into small rounds.
- 6 Bake until cooked and light golden in colour.
- 7 Lightly sprinkle with caster sugar and place on cooling wire.

[END OF PRACTICAL ASSIGNMENT]

[END OF CENTRE INSTRUCTIONS]